

lamb cake mold



Cake decorated by Norman Wilton
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The Homemaker's Pictorial Encyclopedia
of Modern Cake Decorating

GRISWOLD

EARLY AMERICAN

QUALITY CAST IRON



HOW TO PREPARE CAST IRON LAMB CAKE MOLD

Wash mold thoroughly, scrubbing inside and outside, with hot soapy water . . . rinse, wipe and dry on hot stove. Apply a generous coating of unsalted shortening to both inside and outside of mold. Keep mold well warmed for half an hour or more. Wipe shortening out clean and mold is ready for use.

DIRECTIONS FOR BAKING CAKE

When cake batter is ready, grease mold with butter or any preferred shortening, and sift thin film of flour over interior of mold. Fill bottom half of mold about level. Placing a meat skewer through the body and a toothpick in each ear will support these parts of the cake. Put top half of mold in place. Bake in preheated moderate oven about 45 minutes on rack in middle of oven. Set mold on cookie sheet or any flat surface so mold rests level on oven rack. Remove top of mold carefully when cake is done; test with straw if doubtful. Allow cake to cool in lower half of mold.

Recipes

LAMB CAKE

1/2 cup shortening
1 1/2 cups sugar
3 eggs
1 cup milk

2 1/2 cups flour
4 tsps. baking powder
1/2 tsp. salt
1 tsp. vanilla

Cream shortening, add sugar gradually. Cream well. Add well beaten yolks and cream again. Alternately add the dry ingredients, which have been sifted together, and then milk to which the flavoring has been added. Lastly, carefully fold in beaten egg whites. Bake on face 25 minutes and on back 20 minutes. Placing a toothpick in each ear will support that portion of the cake. Cup cakes can be made from any excess batter.

The actual cake batter can be made from any cake mix on the market or from a cake recipe that produces a rather firm cake. **After baking let cake cool completely before frosting.**

ICING

1 1/2 cups white sugar
2/3 cup water

1/4 lb. shredded coconut
Flavoring

Whites of 2 eggs

Boil sugar and water until it threads. Beat whites of two eggs stiff, pour syrup over egg whites gradually, beat until cool. Ice cake all over and throw on the coconut. Use raisins for the eyes and a piece of candied cherry or raisin for the mouth.

BROWN LAMB CAKE

1/2 cup butter

1 cup sugar

3 eggs

1 1/2 cups flour

3 tbsps. cocoa

1 tsp. baking powder

1 tsp. soda

1/2 cup raisins cut

1/3 cup nut meats, cut

1/2 cup strong coffee

1 tsp. vanilla

1/2 tsp. lemon extract

1/2 cup sour milk

Cream butter and sugar very lightly. Add well beaten egg yolks. Sift flour, baking powder and cocoa together three times. Add these alternately with the sour milk to which the soda has been added. Beat batter thoroughly. Add raisins and nut meats floured. Add coffee and flavoring. Add the stiffly beaten egg whites. Bake in moderate oven 350°F. for 50 minutes.

SPICE CAKE

1/2 cup butter

2 cups brown sugar

3 eggs

1 cup sour milk

2 1/2 cups pastry flour

1 tsp. soda

2 tsp. cinnamon

1 tsp. allspice

1/2 tsp. cloves

1 tsp. nutmeg

Cream shortening and add sugar gradually while creaming, taking care to work smooth all lumps, or sift sugar first. Add well beaten eggs and mix thoroughly. Sift dry ingredients together and add alternately with sour milk. Beat well. Bake in moderate oven at 350°F. for 50 minutes. Test to make sure cake is done. Chocolate or white icing may be used, the cake being rather dark.

HOW TO FROST LAMB CAKE

(Illustrated on cover)

Use Butter Cream or Boiled Frosting. Spoon a small portion of frosting in a bowl, thin slightly with a little water and tint pink. With a small paintbrush, brush a heart-shaped mask over eyes and nose of the lamb. Brush inner part of lamb ears with pink frosting. The two little feet are trimmed in pink, **unthinned** frosting, using a No. 3 tube in the cone.

Body of lamb is decorated with **unthinned** frosting. Drop a No. 16 star tube in cone. Start with neck of lamb and draw out the tube in a short, curved motion with one line of curves moving in one direction, the next line curved in the opposite direction. This gives a wooly, swirled effect to frosting. Cover entire surface of lamb with these frosting swirls. Try to follow contour of the lamb body.



HOW TO DECORATE LAMB CAKE

All the final decorations are made with Royal Frosting. Eyes and nose are made with a No. 3 tube using dark blue frosting. The flower necklace is made off the cake with a No. 3 tube; flowers are much smaller and colors are lovely pastels. When flowers are dry attach to cake with a dab of frosting.

Make up a variety of flowers in multi-pastel colors to use in decorating top of cake stand. Make leaves, blossoms, drop flowers, daisies, jonquils and more little chrysanthemums such as you used for necklace.

TO ASSEMBLE LAMB DISPLAY: Arrange a bed of pale green tinted coconut on top of large cake stand. Place decorated lamb in center and scatter spring flowers over the coconut.

For more detailed directions on decorating Lamb Cake See *The Homemaker's Pictorial Encyclopedia of Modern Cake Decorating*
Norman Wilton Co-author and publisher